



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 28 October 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ERO Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

37

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

298

How many people formally counted in this facility describe themselves as the following gender?

Female: 16

Male: 282

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender: 7

How many people have been brought into the facility this week?

Number of people brought into the facility this week: 40

How many people have left the facility this week?

Number of people who left the facility this week: 49

How many people and where did those who left the facility go?

Released into community: unknown

Formally removed from the United States: unknown

Moved to other facility: unknown

Other _____: unknown

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex: 90

Female: 16

Male: 74

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Detainees: 2 113

ICE Employees: 0 2

GEO Employees: 4 26

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on October 26th, 2020. All population numbers current as of October 29th, 2020

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Dawn Ceja, Assistant Facility Administrator, provided the weekly update on medical staffing as of October 29th, 2020

- 1-Health Services Administrator
- 1- Admin. Assistant
- 1- Medical Doctor
- 2- PA's
- 12-RN's
- 12-LPN's
- 1-Psychologist
- 1-Licensed Clinical Social Worker
- 3-Medical Records Clerks
- 1-X-ray tech
- 4-tele-psychiatrist
- 2-Dentists- 40 hours a week total
- 1- part-time psychologist
- 1 Medical Administrative Assistant*

*New staffing this week

TEMPERATURE CHECKS:

Documents attached.

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 10/19-10/23 were provided. Each dorm averaged from 1-3 detainees accessing the library. Log indicate that dorms that did not use the library were either new intake dorms, on restriction, or were offered and refused

COVID-19 UPDATES:

- 2 Confirmed ICE staff members on ice.gov as of 10/30/20
- 120 Confirmed Detainees on ice.gov as of 10/30/20

**Per required GEO reporting to local agencies

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. There are 4 new (GEO) staff and 2 detainees that tested positive this weekend.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

Crow's staff requested further information about detainees testing positive for COVID with minor symptoms (headache, cough, fever, body aches, etc.) what kind of medication are they receiving?

Per ICE: "Whenever a detainee reports any type of symptoms (COVID related or not), the appropriate care is administered. This has been the practice at this facility since prior to the COVID pandemic, and this has not changed due to the pandemic."

Crow's staff inquired if ICE is using a rapid testing COVID machine

Per ICE: "GEO utilizes the COVID test kits for mass testing. They use the machine for any detainee that needs a rapid test within so many hours prior to removal, as well as for outside agency writ-outs and warrants."

Crow's staff inquired about temperature in Pod's being under 65 and 55 degrees. Staff did not receive a response from ICE at the time of posting this report.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
FRIDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Breaded Fish Rice Mixed Vegetables Pinto Beans Ketchup Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-25-20 **Time:** 0700 **AM** **Time:** PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X			
no diarrhea		X			
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	184	
and chemical agent used in Final Rinse	Lunch		156	185	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200ppm
	Lunch		112	115	200ppm
	Dinner		110	110	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-9.4	37.4	38.8
Record temperatures, Freezer and Walk-ins	PM		-5	36	40
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		63	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	110	139			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/24/2020 Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		155	156	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		113	115	200 ppm
	Lunch		112	115	200 ppm
	Dinner		112	116	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.6	38	
Record temperatures, Freezer and Walk-ins	PM		-4.5	39	38
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		67	67	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	110	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/23/20

Time: 0700 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores	✓		✓		
no skin infections	✓		✓		
no diarrhea	✓		✓		
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		—	—	
and chemical agent used in Final Rinse	Lunch		154	182	
	Dinner		158	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		—	—	—
	Lunch		125	128	200 ppm
	Dinner		110	116	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.0	38.7	37.2
Record temperatures, Freezer and Walk-ins	PM		-4.2	39.6	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	121			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-22-20 Time: 0230 AM Time: 1706 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X	X	X	
no skin infections		X	X		
no diarrhea		X	X		
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	186	
and chemical agent used in Final Rinse	Lunch		156	181	
	Dinner		158	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	112	200ppm
	Lunch		110	115	200ppm
	Dinner		110	116	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.4	37.6	38.4
Record temperatures, Freezer and Walk-ins	PM		-5.3	37.1	37.7
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		67	67	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	170	119			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10-21-20 **Time:** 0830 AM **Time:** 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X	X		
no skin infections		X	X		
no diarrhea		X	X		
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		152		189
and chemical agent used in Final Rinse	Lunch		156		181
	Dinner		151		185
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		111		124
	Lunch		120		125
	Dinner		112		130
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.2		37.8
Record temperatures, Freezer and Walk-ins	PM		-1.6		38.9
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		63		58
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	120		121		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 10/20/20

Time: 0400 AM / Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<u>K</u>			
Workers reported to work, no open sores		<u>—</u>		<u>X</u>	
no skin infections		<u>—</u>		<u>X</u>	
no diarrhea		<u>—</u>		<u>X</u>	
Kitchen is in good general appearance		<u>K</u>		<u>X</u>	
All kitchen equipment operational & clean		<u>B</u>		<u>X</u>	
All tools and sharps inventoried		<u>K</u>		<u>X</u>	
All areas secure, lights out, exits locked				<u>X</u>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>155</u>	<u>182</u>	
and chemical agent used in Final Rinse	Lunch		<u>152</u>	<u>180</u>	
	Dinner		<u>151</u>	<u>187</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>112</u>	<u>113</u>	<u>200ppm</u>
	Lunch		<u>111</u>	<u>114</u>	<u>200ppm</u>
	Dinner		<u>110</u>	<u>119</u>	<u>200ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-8.4</u>	<u>37.8</u>	<u>28.4</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6</u>	<u>36</u>	<u>36</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>69</u>	<u>63</u>	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	<u>135</u>	<u>127</u>			

[Signature]
Signature, Cook Supervisor (AM)

10/20/20
DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

10.21.20
DATE



Secure Services™

North Building Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

AT-49

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
10-26-2020	A-1	80.1	105.1						
	A-2	56.1	105.0						
	A-3	76.3	105.1						
	A-4	75.5	/						
	B-1	56.5	105.1						
	B-2	63.5	105.4						
	B-3	54.5	105.1						
	B-4	61.8	/						
	C-1	69.8	/						
	C-2	69.6	105.0						
	C-3	/	/						
	C-4	72.5	/						
	D-1	80.8	105.6				N/A	N/A	N/A
	D-2	/	/				N/A	N/A	N/A
	E-1	69.1	104.9				N/A	N/A	N/A
	E-2	63.5	104.9						
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN:

Write Legibly

10-26-2020

Medical Showers Temperature Log

Name: _____ Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date:

	Unit	AIR	WATER/sink	Shower #1	Shower #2
10-26-2020	South-A	74.6	In use		
	South-B	73.7	In use		
	South-C	65.6	/		
	South-D	74.3	103.9		
	South-E	79.4	104.1		
	South-F	69.2	/		
	South-G	65.4	/		
	South-L	63.0	104.1		
	South-M	73.9	/		
	South-N	77.2	104.4		
	South-X	68.0	103.9		
	South-Y	76.6	104.0		
	South-Z	66.2	104.1		
	South SMU	75.7	106.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:

Sean Hansen

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer